



Valentine's Day 2018
\$120 PER COUPLE PLUS TAX AND GRATUITY
3-Course Prix Fixe Menu

Appetizer (CHOOSE ONE)

TANGO BISTRO SALAD: MIXED GREENS, BEETS, BLUE CHEESE CRUMBLES, FIGS & BALSAMIC VINAIGRETTE.

CALAMARI: FRIED CALAMARI WITH CAPERS & LEMONS SERVED WITH AIOLI.

EMPANADA: ONE HANDMADE TURNOVER FILLED WITH YOUR CHOICE OF ONE;

BEEF: GROUND BEEF, HARD BOILED EGGS, GREEN OLIVES, ONIONS.

SPINACH: SPINACH, RICOTTA, MOZZARELLA, PARMESAN.

CHORIZO: SPANISH CHORIZO, PROVOLONE, ONIONS, RED PIMIENTO PEPPERS.

Main Entree (CHOOSE ONE)

ENTREES SERVED WITH VEGETABLES & CHOICE OF EITHER; ARGENTINE FRIES,
VEGETABLE RICE, GARLIC MASHED POTATOES, SIDE SALAD OR CREAMY POTATOES.

MIXED MEATS GRILL FOR 2 PEOPLE: SIZZLING MIXED GRILL "PARRILLADA" OF
SKIRT STEAK, FLANK STEAK, SWEETBREADS, ARGENTINE SAUSAGE & CHICKEN BREAST.
SERVED WITH 2 SIDES.

LAMB PATAGONICO

HERB MARINATED NZ LAMB CHOPS WITH A MADEIRA WINE DEMI GLACÉ.

FLAT IRON BLUE CHEESE MALBEC STEAK: 10 oz. GRILLED ANGUS FLAT IRON STEAK
"MARUCHA", BLUE CHEESE CRUMBLES, MALBEC REDUCTION.

FILET MIGNON: 6 oz. GRILLED ANGUS FILET MIGNON "BIFE DE LOMO".

CHIMICHURRI SKIRT STEAK: 12 oz. GRILLED ANGUS SKIRT STEAK "ENTRAÑA",
CHIMICHURRI SAUCE & CRISPY ONIONS THINS.

SALMÓN ALBAHACA: GRILLED WILD SALMON, BASIL & SHALLOT CREAM.

CHICKEN MORRON ROJO: CHICKEN BREAST, RED PIMIENTO PEPPERS,
ROASTED PECAN CREAM SAUCE.

Dessert (CHOOSE ONE)

PANQUEQUE PAMPAS: WARM CREPE, DULCE DE LECHE TURBINADO RUM GLAZE, WHIPPED CREAM & BERRIES.

WARM BROWNIE: WARM FUDGE BROWNIE, VANILLA ICE CREAM, WHIPPED CREAM & CHOCOLATE DRIZZLE.

RASPBERRY DULCE DE LECHE CHEESECAKE: NY STYLE CHEESECAKS WITH RASPBERRY SAUCE AND
DULCE DE LECHE ON TOP.

NO SPLITTING. NO SUBSTITUTIONS. NO ADDITIONAL COUPONS OR DISCOUNTS.

MENU SUBJECT TO AVAILABILITY & CAN CHANGE WITHOUT NOTICE.

\$120 PER COUPLE (TWO), PLUS TAX. GRATUITY NOT INCLUDED.